

Shrimp and Cheese Puffs

Serves: 30 puffs

Ingredients:

1 Small Red Lobster Cocktail Shrimp Party Platter
1 sheet puff pastry (1/2 package), defrosted
2 packages (3 oz. each) cream cheese, softened
1/2 cup crumbled blue cheese (2-3 oz.)
2 tsp. finely chopped onion
1/4 tsp. lemon juice
1/4 tsp. Worcestershire sauce
Milk
Parmesan cheese

Preparation:

- 1) Combine softened cheeses with onion, lemon juice and Worcestershire sauce.
- 2) Roll pastry sheet on a floured board into a 11" x 14" rectangle. Spread cheese mixture over pastry sheet.
- 3) With the tip of a sharp knife, cut the pastry into 3/4" lengthwise strips. Cut each strip into thirds.
- 4) Wrap each cocktail shrimp with a cheese pastry strip.
- 5) Place shrimp seam-side down on a greased cookie sheet. Brush with milk; sprinkle with Parmesan cheese.
- 6) Bake at 400°F. for 5 - 7 minutes or until pastry is golden. Makes 1 cup of cheese mixture. (Use also for Shrimp and Radish Canapés.)